NATIONAL CANNERS ASSOCIATION

INFORMATION LETTER

PUBLICATION OR REPRODUCTION NOT PERMITTED

No. 507

Washington, D. C.

June 2, 1934

CANNING INDUSTRY CODE APPROVED

The Code of Fair Competition for the Canning Industry was approved on May 30, 1934, by the President, who at the same time issued an executive order making his approval subject to the following conditions: (1) that the industry shall designate a committee whose membership shall be subject to the approval of the Administrator and who shall cooperate with the Administrator in the formulation of standards of quality for products of the industry and make recommendations to the Administrator within 90 days for the inclusion in the code of provisions with respect to such standards and labeling requirements; (2) that the industry shall report not later than December 1, 1934, on the operation of the provisions of Articles III and IV with a view to improving the hour and wage provisions of the code.

Unofficial copies of the code and of the executive order are being printed by the National Canners Association and will be distributed promptly to all canners. The unofficial copy will not include the text of the letter of the National Recovery Administrator transmitting the code to the President, as this would delay the distribution of the code itself. However, this letter will be included in the official copy of the code which will be printed and distributed by the Government.

As the code was signed on May 30th and becomes effective the first Monday following the tenth day after approval by the President, the effective date of the code is June 11th.

TEXT OF McNARY-MAPES STANDARDS REVISION

As announced in last week's Information Letter, the Secretary of Agriculture on May 23d promulgated, effective 90 days from that date, revisions of the standards for canned peas, tomatoes and cherries, under the provisions of the McNary-Mapes amendment to the Food and Drugs Act. Following are the revisions:

The following paragraphs are inserted on page 7 of Service and Regulatory Announcements, Food and Drug No. 4 (Second Revision), under "Canned Peas Meaning of Terms," to follow paragraph 34. These paragraphs replace paragraph 34a, announced as Food and Drug No. 4, Supplement No. 1, on May 11, 1933, and that supplement is hereby rescinded.

"34a. The peas shall not be considered immature if the water insoluble solids in the drained peas exceed 22 per cent, or if 25 per cent or more of the peas by count are swollen to such an extent as to rupture the skin sufficiently to separate the broken edges 1/16" or more."

"34b. In determining water insoluble solids for the purposes of paragraph 34a, the following method shall be used. The peas are spread on an 8-mesh screen, using an 8-inch screen for containers of less than 3 pounds net weight and a 12-inch screen for larger containers. After draining for 15-20 seconds, the brine is poured back over the peas in such a manner as to rinse off adhering material and the draining continued for a total of 2 minutes. The drained peas are finely ground through a food chopper and well mixed. Five to ten grams of the accurately weighed material are mixed with water in a tared, flat bottom dish containing dry sand. The dish is placed on the steam bath and evaporated to apparent dryness. The dish is then placed in a drying oven, either at atmospheric pressure at a temperature of boiling water, or in vacuo at 70° C., and dried to a point where one hour's further drying causes a loss of less than 5 mgms. The result is reported as per cent of total solids. To determine the water soluble solids, 75 grams of the ground material is boiled for one hour with 300-400 cc. of water, transferred to a 500 cc. volumetric flask, cooled, and made up to volume. The solution is filtered, centrifuging if necessary. The per cent of soluble solids is determined as above, using a 100 cc. aliquot. The difference between the water souble and total solids is reported as water insoluble solids."

Paragraph 39 on page 8 is changed to read as follows:

"39. Added liquid is excessive in canned peas when the proportion of free liquid in the product is such that when the contents of the container are poured out and poured back into the container standing on a level surface, and the peas leveled without downward pressure, the liquid completely covers the peas after being allowed to stand for 15 seconds."

The following paragraph is submitted for paragraph 43, on page 8, under "Canned Tomatoes Meaning of Terms."

"43a. The term 'normally colored' means a naturally developed red, such that the color of a 1-inch layer of the homogeneous mixture made by pulping the least red colored half, by weight, of the drained meats, fulfils the following requirements in terms of the combination of spinning Munsell color disks given below:

- (1) 5R 2.6/13 (glossy finish)
- (2) 2.5YR 5/12 (glossy finish)
 (3) N 1/ (glossy finish)
- (4) N 4/ (mat finish).

"If the color, when viewed in full daylight or its equivalent, is matched by such a combination in which the exposed area of disk (1) covers one-third or more of the circle, and the exposed area of disk (2) does not exceed that of (1), the sample meets the minimum color requirement, regardless of the exposed area of disks (3) and (4). In performing this test the poorer colored portions of the material retained on the 2-mesh sieve are selected until an amount equaling half of the drained weight is obtained. This material is pulped and freed from air bubbles. It is then placed in a black container and visible seeds are removed by skimming or pressing below the surface. In making selections, pieces may be cut, if necessary, to separate the poorer colored portions."

The following paragraph is substituted for paragraph 65(c), on page 11, under "Canned Cherries Substandard Quality Designation."

"65(c). When canned cherries fail to meet the above standard in that they consist of pitted whole cherries, otherwise meeting the standard, except that they may not meet the requirements for normal and uniform size, they shall bear the special statement: 'Pitted Cherries.'"

BAKERY CODE APPROVED

A code of fair competition for the bakery industry was approved by President Roosevelt on May 29th. The code provides a 40-hour week for employes in mechanized bakeries and a 48-hour week for those in handcraft shops. Minimum wages are graded according to population of city and occupation. Wages above the minimum are protected against reduction and hourly rates must be increased.

The President's order approving the code requires that the Code Authority investigate and report on the operation of the labor provisions within 90 days, and those provisions are subject to modification at the end of that period.

HEARING ON MARKETING AGREEMENT FOR COLORADO CAULIFLOWER AND PEAS

A public hearing on a proposed marketing agreement for fresh peas and cauliflower grown in Colorado will be held at the County Court House, Pueblo, Colo., June 7.

The proposed marketing agreement would provide for proration of shipments and allocation for both handlers and growers. Under the agreement there are two supervisory bodies. A control committee composed of seven members, three to be selected by handlers who are associations of growers, three to be selected by all other contracting handlers, and one to be elected by the original six members. The other supervisory body would be a proration committee consisting of seven members, three to be selected by a majority vote of the contracting handlers and three selected by the growers of peas and cauliflower. The seventh member would be selected by the original six.

HEARING SCHEDULED ON SEED TRADE

Public hearing on the proposed code for the seed trade will be held Wednesday, June 13, in the Carleton Hotel, Washington. Deputy Administrator George Carlson will direct the hearing. The American Seed Trade Association, claiming to represent 75 per cent of the trade, sponsors the code.

ıŁ

re

n

if

re

Maximum hours of employes would be graded according to the number of hours of operation of the establishment, from 40 hours per week in cases where the establishment is open 52 to 56 hours, to 48 hours in establishments open 63 hours a week. During a peak period of not over 14 weeks a year, overtime up to 52 hours a week would be permitted. Minimum wages of clerical employes would vary according to the population of city and number of hours worked, from \$12 for a 40-hour week in towns under 100,000 population to \$15 for a 48-hour week in cities over 500,000. In the South a differential of \$1 a week in each case is proposed. Other employes would receive minimum hourly rates varying by sex of worker and population of town, ranging in the North from 25 cents an hour for females in places less than 100,000 to 40 cents for males in cities over 500,000. In each case the proposed minimum for women is 10 cents less than the proposed minimum for men. In the South minimum rates for men would be 10 cents and for women 5 cents an hour below the rates in the North.

In addition to trade practice rules requiring correct labeling, prohibiting consignment sales except in special conditions, the code proposes to prohibit the sale of "chaff of redtop, of Kentucky bluegrass, of orchard grass or of fescue" for planting purposes or for mixture with seed for planting.

INCREASE IN JAPANESE CANNED FOODS EXPORTS

Despite import restrictions imposed in various markets during the past year, Japan's exports of canned and bottle foods were 47 per cent greater in volume in the first quarter of 1934 than in the corresponding period of 1933, according to a report to the Commerce Department from Tokyo.

Total shipments of canned foods from Japan during the first quarter of 1934 amounted to 24,929,959 pounds, valued at 7,604,435 yen, compared with 16,778,958 pounds valued at 6,481,-154 yen during the corresponding period of 1933. Exports of canned fruits amounted to 9,136,956 pounds, valued at 1,621,182 yen during the 1934 quarter, a gain of approximately 7,000,000 pounds over the first quarter of 1933.

The United Kingdom was Japan's best customer for canned foods during the current year, exports to that market in the first quarter amounting to 10,390,045 pounds, or 40 per cent of total exports, while exports to the United States amounted to only 2,727,060 pounds or 12 per cent. During the corresponding period of 1933, the United States had been Japan's best customer, taking 38 per cent of total exports of canned goods, while shipments to the United Kingdom amounted to only 17 per cent of the total.

The great decline in the exports of canned foods from Japan to the United States, the report points out, is due to the smaller shipments of canned tuna and canned crab. The marked rise in exports of Japanese canned fruit during the first quarter of 1934, it is believed, is the result of the increasing British demand for canned Japanese oranges.

COPELAND BILL NOT CONSIDERED

In the Senate on Monday the Copeland bill (S. 2800) to amend the Food and Drugs Act was reached on the consent calendar, and on objection of Senator McKellar consideration of the bill was passed "over." Because of the congestion of legislation in the Senate and House and the desire to have the present session end early in June, it is evident that the proposed pure-food legislation will go over to the next Congress.

SHRIMP PACK

The shrimp pack during the week ended May 23 totaled 23,697 cases, of which 450 were canned on the East Coast, 17,247 in Alabama and Louisiana, and 6,000 in Texas, according to figures compiled by the Shrimp Section. The pack from August 3, 1933, to May 23, 1934, has totaled 794,316 cases.

FRUIT AND VEGETABLE MARKET COMPETITION

The following table furnishes statistics on the carlot shipments and imports of fresh fruits and vegetables competing with canned products, along with indexes of prices of fresh and canned vegetables.

Commodity	Week ending May 19 1934	Week ending May 26 1934 1933		Total for season through May 26 1934 1933	
Asparagus Beans, snap and lima Spinach and greens Green peas	24 487 163 147	18 657 38 163	46 227 14 480	3,447 10,576 9,783 3,768	2,988 8,950 10,571 3,680
All other vegetables: Domestic— Competing directly Competing indirectly Imports—	5,036 94	4,999 75	4,268 200	102,535 55,235	90,083 60,512
Competing directly Competing indirectly Fruits:	17 1	34	2 3	1,054 1,151	$\frac{2,023}{1,838}$
Citrus— Domestic	$2,738 \\ 52$	$\frac{2,302}{50}$	3,370	91,028 730	89,396 413
Others— Domestic Imports	$3,362 \\ 0$	$3,559 \\ 0$	3,859	32,202	33,064
Index of fresh vegetable prices Index of canned vegetable prices	70.7 77.0	71.0	61.0		

CANNED FOODS EXPORTS IN APRIL

Exports of canned foods in April showed substantial increases in canned meats, fruits, salmon and sardines and in most canned vegetables. The following table gives the monthly sta-

tistics as reported by the Department of Commerce, with comparative figures for April, 1933.

	April, 1933		April, 1934	
Articles	Pounds	Value	Pounds	Value
Canned meats, total'	1.178,972	\$221,511	1.292,516	\$430,000
Beef	144,070	31.267	235,025	81,478
Pork	888,581	163,325	931,585	323,072
Sausage	95,516	19.082	101,962	21,551
Other	50,805	7,837	29,944	3.899
Canned vegetables, total	2.245,533	168,970	2,714,323	260,928
Asparagus		93,022	1.551.119	173,817
Baked beans.			.,	
and pork and beans	488,122	19,732	350,997	18.682
Corn	109,803	6.635	126.314	9.185
Peas	144,697	10,778	113,178	10,390
Soups	94,750	10.271	123,300	14,634
Tomatoes	283,496	13,769	200,020	12,399
Other	207,079	14,763	249,395	21,821
Condensed milk	561,546	68,546	597,456	79,653
Evaporated milk	3,290,326	185,296	4,052,989	251,051
Canned fruits, total	9,561,364	600,130	15,997,570	1,137,932
Apples and applesauce		12,563	691.285	27,873
Apricots	488,840	28,418	1.067,462	70,003
Berries, other	16,640	1.828	16,659	1,786
Cherries	20,828	3,254	182,719	34,457
Fruits for salad	870,400	81,630	2,668,611	267,471
Grapefruit	1,285,019	64.007	1,942,523	103,716
Loganberries	153,234	8,597	42,343	3,528
Peaches		132,800	3,997,956	249,579
Pears		185,937	3,609,846	242,092
Pineapple		76.117	1,429,806	113,074
Prunes	63,100	5,285	38,041	3,817
Other	115,249	8,505	220,319	20,444
Salmon		72,454	2,949,840	385,289
Sardines	1,616,531	86,741	2,781,916	147,732

HIGH NITK, GEN SOIL LEVEL BEST FOR BEETS

Bulletin 242 of the Rhode Island Agricultural Experiment Station, "Optimum Soil Nitrate Levels for Table Beets," reports results of experiments conducted during three years to discover the effects of various concentrations of nitrate nitrogen on the growth of table beets. Different levels of nitrate nitrogen were maintained in the soil by application of nitrate of soda, in solution, in sufficient quantity to replace losses as determined by bi-weekly analyses of the soil.

When the nitrate nitrogen in the soil was less than 10 parts per million, the beets grew slowly and depleted the nitrogen reserves in the soil. At 25 parts per million the growth rate was more rapid and satisfactory for thin stands but did not produce the largest early harvest. Under the conditions of the experiment with optimum soil moisture and a silty loam soil, 50 parts per million of nitrate nitrogen maintained during the first two-thirds of the growth period proved conspicuously satisfactory. Maintaining of high levels during the final one-third of the growth period was not efficient in producing larger yields.

Dr. H. D. Brown of Ohio State University described a

method for rapid making of soil tests of nitrate nitrogen by the diphenylamine method in the Ohio Experiment Station Bimonthly Bulletin for March-April 1931.

EXEMPTS SMALL BUSINESSES FROM CODES

President Roosevelt, by Executive order, has exempted small businesses in towns of less than 2,500 population from compliance with provisions of the Codes to which they may be subject other than those banning child labor and establishing fair trade practice rules.

Under the Executive order "employers engaged only locally in retail trade or local service trades or industries" and operating not more than three establishments in towns of less than 2,500 are exempted from "those provisions of approved Codes of Fair Competition which relate to hours of employment, rates of pay, the minimum prices at which merchandise may be sold or services performed and the collection of assessments, except in so far as any such employer shall after the effective date of this order signify to the Administrator his intention to be bound by such provisions."

"This exemption," the Executive order continues, "is intended to relieve small enterprises in small towns from fixed obligations which might impose exceptional hardship; but all such enterprises are expected to conform to the fullest extent possible with the requirements which otherwise would be obligatory upon them."

PROTECTION OF EMPLOYEES REPORTING CODE VIOLATIONS

The President has issued an executive order prescribing the following rule and regulation:

No employer subject to a code of fair competition approved under said title shall dismiss or demote any employee for making a complaint or giving evidence with respect to an alleged violation of the provisions of any code of fair competition approved under said title.

All persons are hereby informed that section 10(a) of the National Industrial Recovery Act prescribes a fine not to exceed five hundred dollars (\$500) or imprisonment not to exceed six (6) months, or both, for the violation of any rule or regulation prescribed under the authority of said section 10(a).

BILL PROPOSES GOVERNMENT INSPECTION OF SEA FOODS

The Senate Committee on Commerce has reported favorably a bill (S. 3655) so amending the Food and Drugs Act as to permit the Department of Agriculture, upon application of pack-

ers of sea foods, to assign supervisory inspectors in the plants of the applicants to insure that the foods packed therein meet in all respects the requirements of the Food and Drugs Act. The cost of the inspection service under the terms of the bill is to be borne by the packers. At least 60 per cent of the packers of sea foods must request the supervisory inspection before the Department would be authorized to grant it to any.

The bill is on the Senate calendar but action upon it, other than by unanimous consent, is unlikely during the closing days of the present session.

AMENDMENTS TO THE AGRICULTURAL ADJUSTMENT ACT

The bill (S. 3326) amending the Agricultural Adjustment Act, as noted last week, was favorably reported by the Senate Committee on May 23 and is now on the Senate calendar. Considerable opposition has developed in the Senate. Senator Byrd made a radio address on May 28 opposing the amendments on the ground of the broad extension of authority conferred on the Secretary by the bill as reported. It is uncertain just when a vote will be reached in the Senate, although it is understood that the Administration is anxious to bring the matter to a vote before adjournment. No companion measure has thus far been introduced in the House.

CONTENTS

Canning industry code approved Text of McNary-Mapes standards revision Bakery code approved Hearing on marketing agreement for Colorado cauliflower and peas Hearing scheduled on seed trade Increase in Japanese canned foods	4055 4055	Fruit and vegetable market com- petition . Canned foods exports in April High nitrogen soil level best for beets Exempts small businesses from codes Protection of employees reporting code violations Bill proposes government inspec-	Pag 405 405 405 405 405 405
exports	4056		4059
Copeland bill not considered Shrimp pack	4057	Amendments to the Agricultural	4086